

# Food Service Establishment Inspection Report

Name:	Flat Rock Middle School			Establishment Number	1-9364
Address:	325 Jenkins Rd			Previous	100
	Tyrone, GA 30290			Score	
Year	Month	Day	Inspection Time	Purpose	Enforcement
2007	10	22	09:55	Routine	1

# 99

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)		CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓
		Max	Min				Max	Min	
1. Safe; Approved Source	I				23. Sewage in Establishment	I			
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8	
<b>Personnel</b>					<b>Plumbing</b>				
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2	
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I			
<b>Food Protection</b>					<b>Toilet and Handwashing Facilities</b>				
5. Food Handling Techniques	I				27. Approved; Accessible	I			
6. Protected from Contamination	II	10	5		28. Constructed; Maintained; Number	III	4	2	
7. Storage Practices; Approved Containers	II	10	5		29. Clean; Proper Supplies Provided	II	10	5	
<b>Temperature Control</b>					<b>Garbage and Refuse Disposal</b>				
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4	
9. Foods Rapidly Cooled; Held and Displayed	I				31. Storage Area; Clean, Construction	III	5	3	
10. Food Cooked to Proper Temperature	I				<b>Physical Facilities</b>				
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3	X
<b>Equipment and Utensils</b>					33. Lighting; Fixtures Shielded	III	6	3	
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4	
13. Designed, Constructed, Installed, Located	III	6	3		35. Personnel Facilities Provided, Used	III	2		
14. Food Contact Surfaces Clean; Procedure	II	15	8		<b>Other Operations</b>				
15. Approved Material; Maintained	II	6	3		36. Toxic Materials, Storage, Use, Label	I			
16. Testing Equipment Provided (Thermometer)	II	5	3		37. Roaches, Flies, Rodents	III	15	8	
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2		
18. Non-Food Contact Surfaces	III	15	8		39. Authorized Personnel, Animal Control	II	5	2	
19. Storage; Handling Procedures	II	6	3		40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2		
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2		
<b>Water</b>					The following Category I Items were corrected at the time of the inspection:				
21. Approved Source; System Operational	I								
22. Hot and Cold Water as Required	II	5	2						
32a. Additional cleaning of ceilings around vents is needed. b. Additional cleaning of floors in pantry (corners/along base) is needed. Correct by next inspection. 16 Note: Need to check/repair walkin freezer thermometer. Discussion: New regs/report.									
Discussed with/Title Connie Earwood - Mgr					Inspected By/Title:				